PREMIER®

INSTRUCTION MANUAL
INDUCTION STOVE
ED-4704IC

DEAR CUSTOMER

In order to achieve the best performance of your product, please read this instruction manual carefully before using, and keep it for future reference.

If you need extra support, please write to info@premiermundo.com

CAUTION

RISK OF ELECTRIC SHOCK, DO NOT OPEN

Caution: To reduce the risk of electric shock do not open this device, there are not serviceable parts for customers. Please refer any maintenance or repair to qualified personnel.

This sign means the existence of dangerous voltage at the inside of the unit, which states a risk of electric shock.

This sign means that there are important instructions of operation and handling in the manual that comes with this device.

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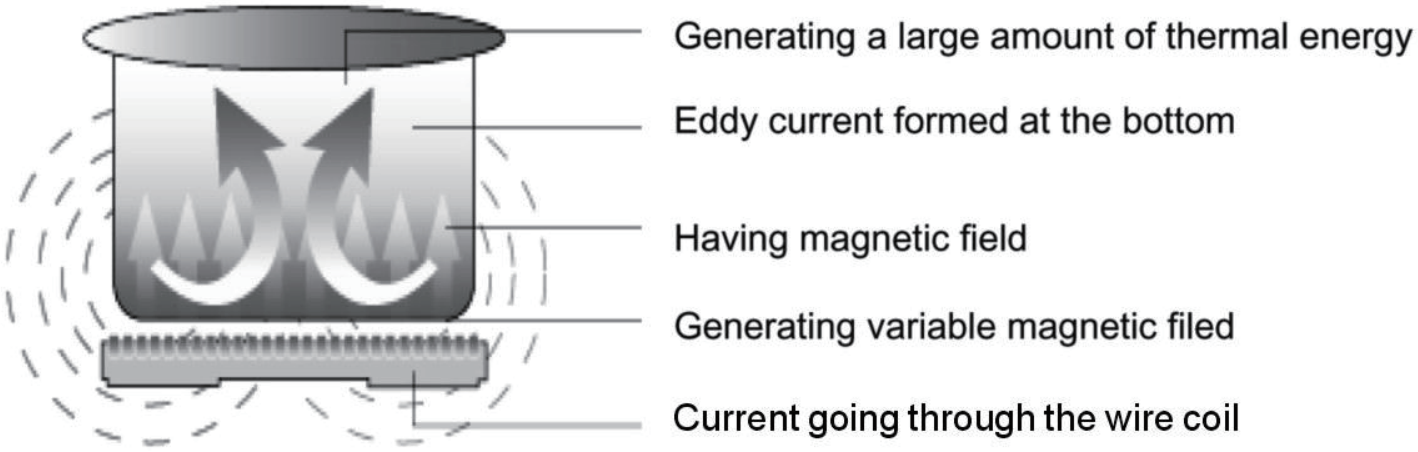
NOTE

This unit may be submitted to changes in specifications, characteristics and/or operation without prior notice to the user, in order to continue improving and developing its technology.

Induction cooker working principle.....Page 2
Specification.....Page 2
Parts name.....Page 2
Function diagram.....Page 3
Operation and usage.....Page 4
Cautions.....Page 6
Cleanness & maintenance.....Page 7
Usable and Non-usable cooking utensils.....Page 7
Trouble shooting.....Page 8
Technical Data.....Page 9

INDUCTION COOKER WORKING PRINCIPLE

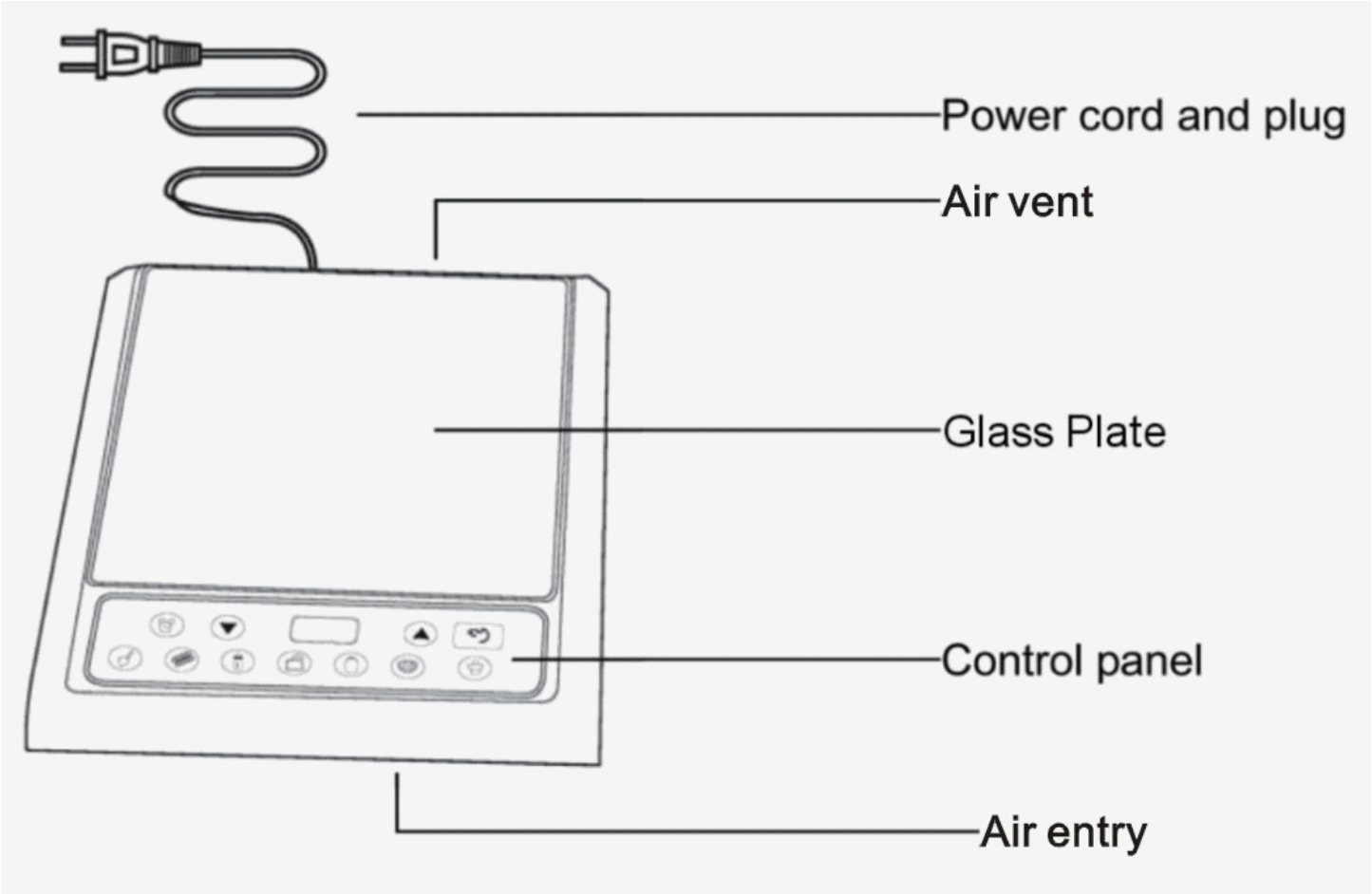

Generating a large amount of thermal energy
Eddy current formed at the bottom
Having magnetic field
Generating variable magnetic filed
Current going through the wire coil

The induction cooker is mainly based on the principle of electromagnetic induction technology. Current generates variable magnetic field after running through the wire coil. Eddy current is generated at the bottom when the magnetic field induces the cooker plate. A large amount of thermal energy produced can heat the bottom quickly, thus heating up the food very fast, with thermal efficiency up to 94.36%.

SPECIFICATION

Model No.	ED-4704IC
Power Supply	220V~50HZ
MAX Power	2000W
Temperature Adjustment	60℃~270℃

PARTS NAME



FUNCTION DIAGRAM

OPERATION AND USAGE

1. After inserting plug into electrical out, the indicator of “on/off” will light, after 5 seconds with the sound. It will show that the induction cooker have connected with the electrical source and ready to work.
2. Put the suitable cooking utensils (with food) in the center of panel, choose any of function according to cooking as needful:

   2.1 Hot pot: Touch the key of “On/off”, and then touch the function “Hot pot”, the indicator light of “Hot pot” will light. Which means the function of “Hot pot” will unseal, it display with 2000W. During use this function, according to requirement, there are 8 levels for your adjust of firepower by touch the key of “Up” or “Down”. This function is also the pre-set function when touch the key of “on/off”. With the cooking function requirement, you also can timer by touch the key of “Up” or “Down”. You can timer from 1 minute to 3 hours.

   2.2 Barbecue: Touch the key of “Barbecue” to choose the function of “Barbecue”, the indicator light of “Barbecue” will light. Which means the function of “Barbecue” will unseal, it displays with 160 . During use this function, according to requirement, there are 8 levels for your adjust of temperature by touch the key of “+” or “-”. With the cooking function requirement, you also can timer by touch the key of “+” or “-”.

   2.3 Soup: Touch the key of “Soup” to choose the function of “Soup”, the indicator light of “Soup” will light. Which means the function of “Soup” will unseal, it display with 1300W. During use this function, according to requirement, there are 8 levels for your adjust of firepower by touch the key of “+” or “-”. With the cooking function requirement, you also can timer by touch the key of “+” or “-”.

   2.4 Warm: Touch the key of “Warm” to choose the function of “Warm”, the indicator light of “Warm” will light. Which means the function of “Warm” will unseal, it displays with 80 . During use this function, you can not adjust the temperature and power. But you can timer by touch the key of “+” or “-”.

   2.5 Steam: Touch the key of “Steam” to choose the function of “Steam”, the indicator light of “Steam” will light. Which means the function of “Steam” will unseal. During use this function, you can’t adjust the power and temperature by touch the key of “Up” or “Down”. But with the cooking requirement, you can adjust the time by touch the key of “Up” or “Down” from 1 minute to 3 hours.

2.6 Stir-fry: Touch the key of “Stir-fry” to choose the function of “Stir-fry”, the indicator light of “Stir-fry” will light. Which means the function of “Stir-fry” will unseal, it display with 270℃. During use this function, according to requirement, there are 8 levels for your adjust of temperature by touch the key of “Up” or “Down”. With the cooking function requirement, you also can timer by touch the key of “Up” or “Down”. You can timer from 1 minute to 3 hours.

2.7 Timer / Pre.: After touch the key of “Timer / pre.”, according to needed, you can adjust the time by touch the key of “+” or “-”. One touch will increase or decrease 1 minute. It will automatic increase or decrease 10 minutes by key-touch on “+” or “-” fixedly. After pre-set the time, it will decrease with count down. The induction cooker will automatically turn off when it is shown “0”. (The longest timer is 3 hours)

2.8 Timer / Pre.: Before using the induction cooker, touch the key of “Timer / Pre.”. According to needed, you can adjust the time by touch the key of “+” or “-”. One touch will increase or decrease 1 minute. It will automatic increase or decrease 10 minutes by key-touch on “+” or “-” fixedly. After schedule the time, it will decrease with count down. The induction cooker will automatically turn off when it is shown “0”. (The longest timer is 24 hours. The unit will begin to work automatically once time count down finishes.

After finishing cooking, please turn off the power source then pull out of socket.

Notice

1. You cannot set timing off and cannot adjust power & temperature for automatic cooking function.
2. For manual cooking function power or temperature adjustment and timing off setting are available.
3. Overheat Protection: The unit is equipped with overhear protection.

If the pot or pan gets too hot, the unit will switch off automatically, the buzzer can give out an alarm. Should this happen, wait for some minutes and cool it down. After that, the unit will work without problem.

4. This appliance is liable to get hot during use.

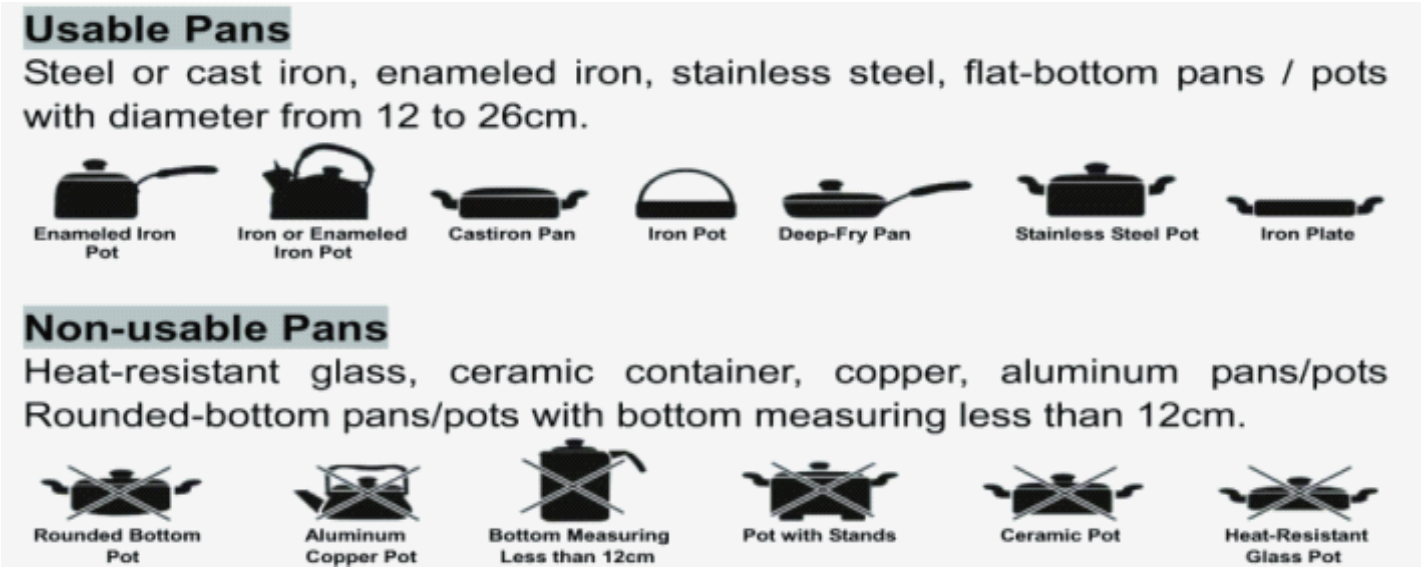
CAUTIONS

1. Do not plug with wet hands.
2. Do not plug into a socket where several other appliances are plugged in.
3. Do not plug into a socket which Ampere load is less than 10A.
4. Do not use if the plug cord is damaged or power plug does not fit the socket safely.
5. Do not modify the parts, or repair the by yourself.
6. Do not use the unit near flame or wet places.
7. Do not use where children can easily touch the unit, do not allow children to use the unit by themselves.
8. Do not place the unit on unstable surfaces.
9. Do not move the unit when the pot or the pan is on it.
10. Do not hear the pot empty or overheat the pot.
11. Do not place metallic objects such as knives, forks, spoons, lids, cans, and aluminum foils on the top plate.
12. Use the unit with sufficient space around it, When unit working, it must be placed at least 10cm from the wall. Keep the front side and either right or left side of the unit clear.
13. Do not use the unit on carpet or tablecloth (vinyl) or any other low-hear–resistant article.
14. Do not place a sheet of paper/silver paper between the pot/pan and the unit. The paper may get burnt.
15. Do not break the surface, if the surface cracked, switch off immediately and take it to the qualified service center.
16. Do not block air intake or exhaust vent.
17. Do not touch the top plate right after removing the pot or the pan, as the top plate will still be very hot.
18. Do not place the unit near to the objects which are affected by magnet, such as: watches, radios, televisions automatic-backing cards and cassette tapes.
19. Qualified technicians must replace the power cord.

CLEANNESS & MAINTENANCE

1. Please shut off the power and pull out the plug before your cleaning.
2. Clean the unit until it cools down completely.
3. To remove dirt, please select litmus less detergent.
4. After remove dirt, please use neat wet cloth to clean the unit.
5. Do not clean by water directly, water gets inside may cause malfunction.
6. Make the ceramic plate and pan clean before cook, otherwise, dirt after charring is very difficult to clean and the plate may get discoloration.
7. You may clean air vent/air entry's dirt by vacuum cleaner to suck up or by cotton, if there is dirt with oil, add a little litmus less detergent with toothbrush to clean.
8. Don't uses caustic impregnates to clean. It may damage the cooker by chemical reaction.
9. Do not use benzene, thinner scrubbing brush or polishing powder to clean the induction cooker.

USABLE AND NON-USABLE COOKING UTENSILS


Usable Pans
Steel or cast iron, enameled iron, stainless steel, flat-bottom pans / pots with diameter from 12 to 26cm.
Enameled Iron Pot
Iron or Enameled Iron Pot
Castiron Pan
Iron Pot
Deep-Fry Pan
Stainless Steel Pot
Iron Plate
Non-usable Pans
Heat-resistant glass, ceramic container, copper, aluminum pans/pots
Rounded-bottom pans/pots with bottom measuring less than 12cm.
Rounded Bottom Pot
Aluminum Copper Pot
Bottom Measuring Less than 12cm
Pot with Stands
Ceramic Pot
Heat-Resistant Glass Pot

TROUBLE SHOOTING

If there is anything wrong with the induction cooker, please check it as following before sending to repair.

Malfunction	Disposal
Once the plug is connected with power supply, again there is no warning sound and the indicator light of “on/off” didn’t light.	Whether the plug desquamate or not
	Whether the power supply switch or the fuse short circuit or not
	Whether the power failure or not
When it is automatically turn off after 60 seconds with warning sound	Whether the pot is fit for the induction cooker or not
	Whether the pot is flat to put on the central surface of panel or not
	Whether the diameter of pot bottom is over 12cm or not
“ E0”	Whether the voltage is over low or not
	Please check whether the plug is unsteady and breakdown or not
	Whether the electric wire is too small or not
“ E1”	Whether the voltage is over high or not
“ E2”	Whether the temperature of pot is over high or not
“ E3”	Whether the temperature is too high or not
	Whether the vent and the aspirator is block up or not, and the fan is running or not
	It is heat preservation, and the temperature reach to the preset temperature
	It is the self-protection; please wait for ten minutes to check it again.
“ E5”	The thermostat of pot is short circuit
“ E6”	The thermistor of radiator is short circuit
(Heat preservation) the temperature can't control	Whether the bottom of pot is flat on the induction cooker or not, or the indicate light of heat is light or not

TECHNICAL DATA